**Fried Rice**

**Ingredients:**

1 ½ cups basmati rice

3 gloves garlic, minced

1 Tbsp. ginger, peeled and minced

3 scallions, sliced thinly

1 carrot, small dice

½ onion, small dice

½ cup peas

2 eggs

2 Tbsp. soy sauce

1 Tbsp. Gochujang chili paste

Salt and pepper to taste

4 Tbsp. oil

**INSTRUCTIONS**

**Day 1:**

1. Mise en place all ingredients.
2. Try and cut up as many of the veggies as you can today.

**Day 2:**

1. Ask chef to show you how to properly cook rice.
2. Properly cook the rice. Spread on a ½ sheet pan to cool. Leave it in a bowl uncovered on the counter overnight.
3. Cook the eggs like scrambled eggs.
4. Bring 4 cups of water to a boil.
5. Add the carrots and onions to the boiling water and cook for 3-4 minutes.
6. Drain and cool.

**Day 3:**

1. Heat the 4 Tbsp. oil in the largest sauté pan you have over high heat. You may need to do this in 2 pans make the rice in 2 batches. The oil should be smoking hot before you move on to the next step.
2. Add in the rice and stir around to get coated with the oil. Stir constantly for 1-2 minutes.
3. Remove the pan from the heat and let it rest for 30 seconds.
4. Repeat steps 2-3 2 more times.
5. Make a well in the middle of the rice and add the ginger, garlic, and scallions; cook for 1 minutes, or until fragrant.
6. Stir in the cooked veggies from Day 2.
7. Pour in the soy sauce and Gochujang. Bring to a simmer.
8. Adjust seasonings to taste.
9. Enjoy.